

POUR

CRAFT FOOD • DRINKS

SOCIAL PLATES

| | |
|---|----|
| DUCK FAT FRIES | 5 |
| <i>Roasted garlic aioli, ketchup</i> | |
| THE OTHER KFC | 12 |
| <i>Korean Fried Chicken wings, mango and coconut sambal glaze, Shishito peppers, coconut and lime cooling sauce, fresh herbs, crushed peanuts, toasted coconut (gf)</i> | |
| FRIED BRUSSEL SPROUTS | 14 |
| <i>Crispy Brussel sprouts, red bell peppers, Chinese sausage, pork belly, calamari, Momofuku glaze (gf)</i> | |

CHARCUTERIE BOARDS

* ALL BOARDS SERVED WITH HOUSE MUSTARD, DATE JAM & ARTISANAL BREAD

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|--|---|
| SMOKED MUSSELS .: Ducktrap River, Maine | 5 |
| <i>North Atlantic mussels are hand shucked, and hot smoked over a combination of fruit & hardwood to give a wonderful smoky flavor. (gf)</i> | |
| HOT SMOKED PANCHETTA .: Italy | 5 |
| <i>This hot smoked, fully-cooked Italian Bacon has been cured very simply with salt and sugar. The Italian hard wood used in the smoking process gives this pancetta a unique aroma and taste. (gf)</i> | |
| HOT COPPA .: Milano, Italy | 5 |
| <i>This traditional Italian and Corsican cold cut comes from the neck of the pig, it is rubbed with hot paprika before it is hung to cure. (gf)</i> | |
| CHORIZO .: Spain | 5 |
| <i>Chorizo is made by chopping pork and marinating it in spices. Spanish paprika, both hot and sweet give this sausage its characteristic flavor and color. (gf)</i> | |
| PECORINO ROMANO .: Lazio, Italy | 4 |
| <i>(Pasteurized, sheep) The history of pecorino Romano dates back to Roman times when it was a staple part of the diet for Roman soldiers. Sharp and salty best describe the taste, it pairs nicely with a bold red wine. (gf)(v)</i> | |
| SAINT NECTAIRE .: Auvergne, France | 4 |
| <i>(Pasteurized, cow) This semi soft washed rind cheese dates back to the 17th century. It is aged for 8 weeks on rye straw mats which give hints of hay, nuts, and mushroom (gf) (v)</i> | |
| EWEPHORIA .: Friesland, Holland | 5 |
| <i>(Pasteurized, sheep) Although this is relatively new compared to most cheeses made in the gouda style. The ten month aging process leaves a smooth, buttery and nutty flavor. (gf)(v)</i> | |
| BLACK RIVER BLUE CHEESE .: Richfield, Wisconsin | 5 |
| <i>(Pasteurized, cow) A classic American blue cheese! The recipe for this blue is well guarded, and for good reason. The texture is slightly softer than butter; it provides a nice creamy back drop for the bright blue flavor. (gf)(v)</i> | |

FIRST

| | |
|--|----|
| BRUSSEL SPROUT AND KALE SALAD | 10 |
| <i>Shaved local Brussel sprouts, chopped kale, bourbon and brown sugar glazed bacon lardons, pickled apples and butternut squash, sharp cheddar cheese, apple cider and cranberry vinaigrette (gf)</i> | |
| AUSTRALIAN WAGYU BEEF TARTARE | 10 |
| <i>Diced Wagyu sirloin, Thai basil chimichurri mayo, diced bell peppers, red onion, shishito pepper relish, Valentina fluid gel, crispy tortilla chips (gf)</i> | |
| SALMON CRUDO | 11 |
| <i>Quickly cured and diced salmon, diced red onion and bell pepper, citrus sriracha mayo, scallions, black sesame, grilled rice cracker, pickled vegetables (gf)</i> | |
| THAI SPICED PORK MEATBALLS | 11 |
| <i>White rice, coconut and pineapple red curry cream, toasted coconut, micro greens (gf)</i> | |

SECOND

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|---|----|
| THAI SWEET CHILI LIME RIBS | 22 |
| <i>Sticky glazed spare ribs, ramen spiced fries, sweet and spicy lime chili sauce, fresh herbs, crushed peanuts (gf)</i> | |
| PASTA FAZOOOL | 22 |
| <i>Gemelli pasta, mirepoix, roasted garlic, Swiss chard, cannellini and garbanzo beans, light plum tomato and herb sauce, extra virgin olive oil, grilled baguette with whipped ricotta, pecorino Romano cheese (v)</i> | |
| PEKING DUCK | 23 |
| <i>House cured duck leg, grilled wild boar sausage, smoked local squash puree, buttery chiffonade of cabbage, charred leek ash, duck jus</i> | |
| PAN SEARED PORK CHOP | 24 |
| <i>Boneless pork chop, whole grain mustard potato puree, wilted swiss chard, apricot and green apple chutney, house made 7 spice (gf)</i> | |
| ROASTED CORNISH HEN | 25 |
| <i>Crisp Cornish Hen, Yukon gold potato puree, wilted Swiss chard, white wine and herb jus</i> | |

THIRD

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| VANILLA BEAN CHEESECAKE | 8 |
| <i>Roasted Seckel pears, dulce de leche, frozen yogurt, rum raisin puree</i> | |
| RICH CHOCOLATE GANACHE | 8 |
| <i>Rich Chocolate & blood orange ganache, Valrhona chocolate sauce, citrus variations, sparkling wine and raspberry foam</i> | |
| SCOOPS | 5 |
| <i>See your server for this evening's selections (gf)</i> | |

*BOH Staff: Ian Newman, AJ Smart, Joe Matos, Kyle Timberman, Monty McFadden

* An 18% gratuity will be added to parties of 6 or more
* The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of food borne illness

BRUNCH

| | |
|--|-----|
| SOUTHERN EGGS BENEDICT | 11 |
| <i>Buttered biscuit, tomato and bacon marmalade, pulled pork, poached eggs, Sweet Baby Ray's barbeque sauce, brunch salad</i> | |
| BAGEL SANDWICH | 12 |
| <i>Half Toasted everything bagel, two scrambled eggs, country fried ham, tomato, hollandaise, mixed greens, vinaigrette</i> | |
| TOAD IN A HOLE | 9 |
| <i>Brioche, fried egg, local sausage, mustard gravy ...add grits</i> | |
| "RIBS FOR BREAKFAST ! ? !" | 14 |
| <i>Flash fried ¼ rack of St. Louis ribs, spicy maple syrup bar b que sauce, mixed greens salad, black garlic ranch dressing, corn bread croutons</i> | |
| "THE STANDARD" | 12 |
| <i>2 Eggs served <u>scrambled</u> or <u>over-easy</u>, toast with butter & jam, local sausage & grits</i> | |
| #FEELTHEBERN! | 8.5 |
| <i>Johnny cake (corn bread), whipped butter, Vermont maple syrup, maple apple sausage</i> | |
| "BREAKFAST RISOTTO" | 9 |
| <i>Old fashioned Quaker oats, frozen yogurt, golden raisins, fresh fruit, cinnamon walnut crumb</i> | |

LIBATIONS

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|---|-------|
| Espresso/Cappuccino | 2.5/4 |
| <i>Square One; Lancaster, PA</i> | |
| POUR Bloody Mary (spicy!) | 8 |
| <i>Garnished with charcuterie, celery, olive, lime ...add a pilsner sidecar</i> | |
| Bellini | 7 |
| <i>with natural mango puree</i> | |
| Brass Monkey | 8 |
| <i>50/50 Draft IPA with fresh-squeezed OJ</i> 10 oz | |
| Fresh-Squeezed Mimosa | 8 |
| <i>Sparkling wine, orange juice</i> | |
| Go Big or Go Rob | 8 |
| <i>New Amsterdam Gin, Barrow's Ginger Liqueur, Pimm's, Grapefruit sours, black pepper, cherry bitters</i> | |
| Stiegl Radler: Grapefruit Juice-Lager Blend | 6 |
| <i>(2.5% abv) Salzburg, Austria</i> 16oz | |
| Samuel Smith: Organic Apricot; Fruit Beer | 16 |
| <i>(5.2% abv) Tadcaster, England – 2012</i> - 18.7 oz. | |
| Pink Grapefruit Radler | 8 |
| <i>50/50 blend of Draft pilsner & fresh squeezed grapefruit juice</i> | |

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SIDES

| | |
|--|------------|
| EGG(S) 1/2/3 | 2/3.25/4.5 |
| TOAST | 2 |
| <i>With butter, multi-grain or whole wheat</i> | |
| BACON | 2.5 |
| LOCAL SAUSAGE | 3-5 |
| BLOODY BUTCHER GRITS | 3 |
| (2) BISCUITS with whipped butter and jam | 6 |

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